

This is the anniversary of the birth of John James Audubon, in 1870. It was he who classified the birds of America, and after him is named the Audubon Society, which aims to preserve the bird life of America.

# The Washington Times Magazine Page

The Scots, who first lived in Ireland, settled in the land which now bears their name, Scotland. The Angles, with other tribes from Germany, settled in what came to be called Angleland or England.

## Here Are Menus for a Week For the Jaded Housewife

Dear Housewife:

Have you reached the end of your string and don't know what to have to eat? Read these suggestions. They may

contain a new idea. Then clip them for the next time you feel jaded.

—Magazine Editor.

BREAKFAST.		MONDAY.		DINNER.	
Fruit		LUNCH.		Celery SOUP.	
Oatmeal	Top Milk	Chop Suey (from Sunday's meat).	Rice.	Broiled Lamb Chops.	Cress Salad.
Boiled Eggs	Toast	Orange Salad.	Coffee.	Creamed Potatoes.	Cheese.
Coffee				Wafers.	Cinnamon Bun.
Uncooked Cereal with Bananas		TUESDAY.		Corned Beef Hash.	
Broiled Bacon		Rice Griddle Cakes.		String Beans (canned).	
Coffee		Pork Tenderloin.		Hot Rolls.	
		Fruit Salad.		Tapioa Pudding.	
		Cheese.		Crackers.	
Stewed Apples		WEDNESDAY.		Broiled Steak.	
Cooked Cereal		Baked Beans.		Scalloped Potatoes.	
Creamed Chipped Beef		Brown Bread and Butter.		Tomato Jelly Salad.	
Reheated Rolls		Stewed Prunes.		Apple Sauce Cake.	
		Cheese.		Coffee.	
Oranges		THURSDAY.		Tomato Bouillon.	
Spanish Omelet		Cheese Souffle.		Breaded Veal.	
Broiled Bacon		Rice Gems.		Rosettes Potatoes covered with Cheese.	
Coffee		Apricot Johnny Cakes.		Buttered Peas and Carrots.	
				Prune Whip.	
Stewed Fruit		FRIDAY.		Brook Trout Genoise.	
Uncooked Cereal		Corn Fritters.		(Famous Chef Recipe).	
Shirred Eggs		Macedoine Salad.		Boiled New Potatoes.	
Coffee		Coffee.		Hot Rolls.	
				Mock Charlotte, Custard Sauce.	
Oatmeal with Bran		SATURDAY.		Broiled Ham.	
Eggs Sautéed in Butter		Fruit Salad (from left-over fish).		New Spinach.	
Broiled Bacon Strips		Brown Bread.		French Fried Potatoes.	
Reheated Rolls		Lemon Jelly.		Cabbage Salad.	
		Cookies.		Apple Dumplings.	
				Lemon Sauce.	
Fruit		SUNDAY.		Clear Soup.	
Eggs Baked with Bacon		Broiled Sardines on Toast.		Roast Beef.	
Popovers.		Tomato Aspic Salad.		Browned Potatoes.	
Coffee.		Corn Muffins.		Buttered Asparagus.	
				Lettuce and Tomato Salad.	
				Steamed Pudding.	

## The Woman Observer

LOOK TO YOUR HAIR.

Hair! Woman's greatest glory and also her greatest disgrace. Unkempt hair—hair in need of soap and water—bobbed hair, curled hair—there are hundreds of kinds, but in spite of curling irons and brilliantine one seldom sees a "well-groomed" head.

Next time you go to the theater study the coiffures in front of you. Dainty dresses, expensive hats, paint and powder, but the back of the heads—aren't they awful?

An attractive face is good to look upon, but so is an attractive back. Most women go on the theory that just because they can't see their own back, no one else can.

Many a pretty face has lost its power to charm when an admirer has glimpsed the unbrushed, tangled mass of hair that decorates the back of the head.

With the advent of ear puffs, girls made the back of their heads look flat like that of an Indian squaw, only the squaw's hair is smooth and glossy.

A woman isn't a thing of beauty when she arises in the morning unbrushed. But a shampoo and wave must last, with the aid of a boudoir cap, from one visit to the hairdresser's to the next.

## How a Baby Thinks

"I

It is difficult to learn to know child nature, since it is continually in the act of becoming different," says V. Rasmussen in his new work on child psychology. This remark applies to the development in the first four years of child life. The author is emphatic in his opinion that little children should, as far as possible, be allowed to follow their own way.

Don't distract their attention unnecessarily, he says; rather come to their aid when they are particularly attracted to any one thing. Let them develop their imagination in their own kind of play.

It might be natural to think that the child's imagination is most healthily and powerfully developed if it is fed from an early age with tales of wonder and fantastic adventure. But this is a misunderstanding, says Mr. Rasmussen.

In this field, too, the finished toy is less valuable than the bare stick. When the child's imagination is predominantly fed on tales it is bound and imprisoned within the limits of the tales. When it works independently, on the other hand, it is free to move, and it attains the farthest bounds possible for each particular child.

To this may be added that the imaginary creations of the tales may easily pervert and distort reality; and even if there is no harm in a child being a visionary, there is something wrong if it never ceases to be one.

A simple method of making iron-work proof against rust is to heat it to a red heat, and then brush it over with linseed oil. This will make a varnish which, unlike ordinary paint or enamel, does not chip off.

"Look, Juanita! It's Willard—Senior Saunders! Can't you see?" But Juanita did not answer me. She was not looking at Willard. Her eyes were glued on the man who stood beside him, half waving, half motioning us to hurry. The tall brown-skinned man who, now that I could take my gaze from Willard long enough to look, I recognized as—"Texas Tiger!"

Juanita did not cry out to him as I had to Willard. Impulsively she recognized him she held out her arms. Then she dropped them to her side, bowed her head and murmured: "God is good."

When Juanita held out her arms to him, "Texas Tiger" must have seen it. A minute later we saw him stoop and untie his shoes, and kick them off. Another minute and he had jumped into the water without even removing his coat, and was swimming toward the boat.

When he pulled him aboard he was pretty well exhausted. It had been a heavy swim. But he did not pause to get his breath. He rushed across the deck to Juanita, who was, and held out his arms.

"I'll never forget the picture of them as they stood there—he with his six-foot-two inches of wet clothing dripping water while he pressed Juanita's black curly head close against his wet shirt front and rained kisses on the top of her head."

I moved a step away. But before I moved I saw Juanita raise her face to his. And I saw what I couldn't tell whether that was sea water or tears which rolled down his face—he stooped and pressed his lips to hers.

"Juanita!" I heard him whisper. "And before she buried her face again in his saturated bosom, she answered: "My gringo!"

CHAPTER XXIV.

And now there isn't much more to tell. My meeting with Willard—moderately forbids that I dwell on that.

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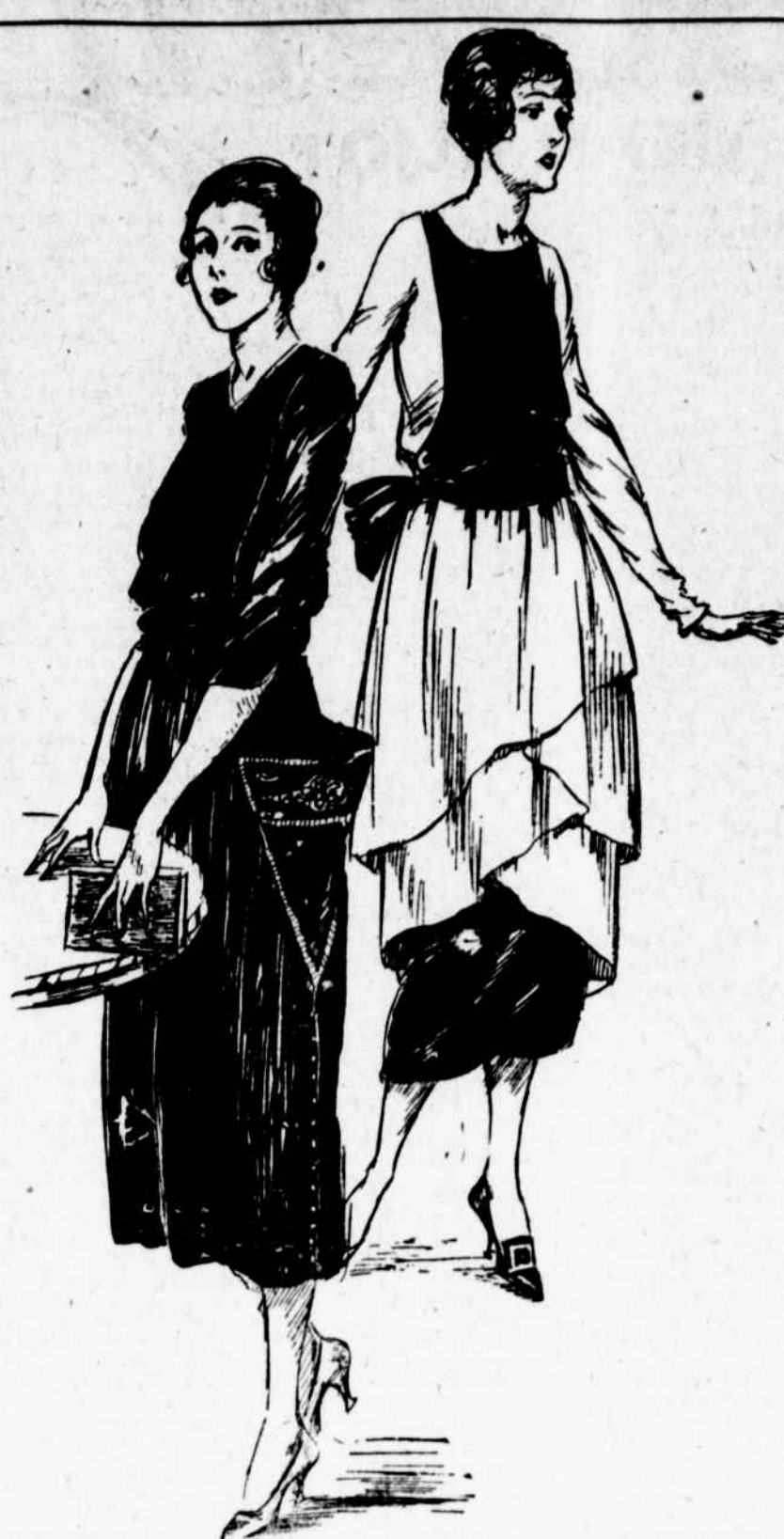
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The titles must reach Title Editor Before May 15.

The judges will be Mrs. William Atherton Dupuy, President of the American Penwomen's League; Guy F. Bowerman, Librarian of the Public Library, and Vivian St. John, Literary Editor of The Washington Times.

## Fresh From Paris



THE one-piece frock is suitable for many occasions, and above are two pleasing examples. Heavy black satin is used for a simple afternoon gown with V neck and short sleeves, having a becomingly bloused bodice, which fastens at the side. A deep pointed pocket stands out in a godet effect at the left of the skirt and is embroidered in two shades of blue worsted. Tiny blue buttons follow the side of the skirt from the lowest point of the pocket to the skirt edge.

POIRET TWILL in a bright shade of green makes the greater part of a pleasing model with over-bodice and under-skirt of black satin. The surplice over-bodice ties at the back in a flat bow. A new and unusual form of the double tunic is seen in the spiral effect given this skirt. The long tight-fitting sleeves remind one that, while summer frocks may have sleeves in varying degrees of shortness, Paris decrees that to be strictly proper they must henceforth extend to the wrists.

Of course, I may say—without exaggeration—that he was glad to see me. And I also may say that, while his shirt bosom wasn't wet when he first met me—as "Texas Tiger" had been when he greeted Juanita—it was pretty well soaked after I'd had my head resting on it a few minutes. All the pent-up suspense under which I had been laboring for days broke forth when Willard climbed aboard that boat as we docked, and I found myself in his arms.

"Edy, my little sweetheart!" was all he could say. And he'd hardly said that when they took him from me.

"I'm sorry this isn't a honey-moon special," the Secret Service man who had come to us spoke half seriously, half lightly. "But I—that is, when you're finished."

Of course, that brought Willard from his exclusive thoughts of me and the wonder of my being there to the more "serious business."

Again they left Juanita and me to ourselves—Willard and "Texas Tiger" now making charges of the expedition. We didn't land—not right away. There was something to be attended to before we were to feel our feet again on good old solid soil.

DEATH BOMB.

As Juanita and I stood there against the deck rail and watched, the boat suddenly started moving. She backed away from the island a short distance, and then started ahead—circling the island.

Just then it occurred to me to wonder what had become of those other men we had seen on the island—the three other men I was sure I had seen there. But I was soon to know.

We hadn't gone very far around the island when we spotted what looked like a long slender pipe—sticking up out of the water.

"She's just going under," I heard Willard say to the captain. "They can't get away from us now!"

Of what happened later I hate to write. It's so terrible. Of course when we consider what

## Prune Rose Bushes

To Secure  
FINEST BLOOMS

THE rose has been a favorite from earliest times. So deep a hold has it on the affections of the people that it is often spoken of as the "queen of flowers." Cut-flower roses should have the ground entirely to themselves. They should not be set among other plants nor have other plants between them, not even panicles or other low-growing herbs. They need clean cultivation throughout the season every year.

SECURE FINEST FLOWERS.

For the production of individual blossoms of greatest perfection, as well as to secure a succession of bloom, severe pruning of the rose bush must be practiced, say landscape gardeners in the United States Department of Agriculture. When a large number of blooms of small size is the aim, the pruning is less severe.

When dormant bushes are set in the fall one-half or more of the wood should be removed. In the spring cut back the branches still more, leaving only two or three

stems with four or five eyes on each. The stems will then be six inches or less in length. When dormant roses are set in the spring they should be pruned at the time of planting, leaving four or five eyes on a stem, as above recommended.

In regions where there is no danger of injury from frost or dry winds, the final pruning, as described for spring, may be made in the fall.

After the first year, prune as soon as freezing weather is over. In regions where roses never suffer from cold the work may be done in the fall. Remove all weak wood and crossing branches every year. For fine specimen blooms on hybrid perpetuals shorten the remaining shoots to four or five eyes, but for the greatest mass of bloom only one-third or one-half the length of the shoots should be cut away.

PRUNE AFTER GROWTH STARTS.

In regions where cold sometimes injures roses, teas and their hybrids should be trimmed later than the other classes, or about the time growth starts. Trim in the same manner as the hybrid perpetuals. Because of their usually more delicate growth they will look much smaller when the work is done, however. The strongest growing roses should not be cut as short as the weaker ones. When overpruned, the tendency of the plants is to grow wood rather than to bloom. The strongest growth will not stand the extremely close pruning described.

When pruned for specimen blooms the teas and hybrid teas will be one or two inches high. Chinas, Bengals, and moss roses should be treated the same as the teas and hybrid teas, except that it is not desirable to cut them quite so closely. Bourbon roses should have only half the length of the shoots removed. Summer pruning is desirable.

When a flower is cut from a tea rose or other perpetual bloomer, only two or three strong eyes of the current season's growth of that branch should be left on the plant. This will give the roses very long stems. It may seem like destroying the bush to take so much off, but if the object is the production of roses, the cutting away of the surplus wood will attain the desired end.

The greatest temptation to leave wood is where there are two or more buds on one branch, some being small when the terminal one is open. This temptation to follow a bad practice can be avoided by pinching off all side shoots after a bud has formed on the end of a branch. This prevents the formation of two or more buds on one stalk, and will encourage additional blooms on varieties which bloom more than once a year.

Is Marriage A Success?

SHOULD BE NO KISSING.

TO THE MARRIAGE EDITOR:

The way "Bachelor" advises "Two Friends" it appears to me that he is trying to discourage young folk from being married.

I agree with him if a girl goes out every night with a different fellow there should be no kissing parties, but if she had a steady beau it is perfectly proper.

"Bachelor" uses very poor judgment when he advises girls to go around with girls because it would tend to make them old maids, and furthermore a "Bachelor" is the last one in the world that a boy or girl should seek advice from.

I believe that with the exception of a few cases when people fail to find their mate, it is their own fault.

FEARS TO MARRY BEAUTY.

It is safe for a man to marry a beautiful girl?

One hears and reads so much of what beautiful girls do that I am beginning to think it is quite unsafe for a man to marry a beauty. Is it?

I know a girl, a real, beautiful girl, who apparently is a good housekeeper. This little girl has but one fault—that is, she is always gazing at herself in the mirror. She takes the chances and when she talks she looks into the mirror. Would a person be like that after marriage or not? I love this girl.

JOHN F.

PRIZE CAKE RECIPES

Washington's Best Submitted in Times Cake Contest—Clip Them.

ORANGE TEA CAKES.

1 cup butter.

1 cup sugar.

2 eggs (reserve one yolk).

1 cup milk.

2 cups flour.

3 level to teaspoons baking powder.

1 teaspoon orange juice.

Mix in the order given; bake twelve minutes.

ICING.

1 egg yolk.

1 tablespoon orange juice and grated rind, enough powdered sugar to make the mixture sticky enough to spread. Makes twenty-four cakes. Decorate top with nuts or cherries. Mrs. Turley Coburn, 3729 Jocelyn street, Chevy Chase.

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## Have You an Herb Garden?

T

HERE is no more practical use for a tiny patch of ground than to make of it a herb garden, a patch of taste and smell to gladden the soul. The great secret of foreign cookery and a department in which the American cook is too often lacking in flavoring, particularly for sauces. The French or Italian chef uses quantities of herbs, dried for fresh, often to add tang or zest to a vegetable which has no very pronounced flavor of its own.

Stuffing for fowls is dependent for its palatableness upon the herbs which flavor it. Three or four herbs enter into some of the dressings an accomplished chef will turn out.

Only a few plants are needed of each herb. It is a great convenience to have them handy in the kitchen, for when they are needed they are needed badly. A fresh home-grown supply is worth double the dried product obtainable from the grocery store.

Sweet basil, a favorite of French cooks for soups, stews, dressings and sauces; marjoram, used for the same purposes; thyme, often used in combination with basil and marjoram or alone or with sage; chervil, a flavoring akin to parsley; mint, to keep the lamb from being lonely and to cook with green peas or to make into jelly (no longer for juleps); summer savory to flavor soups or stews and to cook with string beans; sage, the inevitable herb of the Thanksgiving turkey, and if worse comes to worse, usable as a hair dye; annual lavender, the dried blossoms of which make scent bags to be placed among the linen for the dainty fresh fragrance it imparts; a few plants of dill for the pickles; all these in a small space may be grown readily, and all except the thyme will grow from seed.

A few plants of tarragon will furnish leaves for flavoring the salad vinegar and this aromatic herb is also used in cookery.

Giant Skeleton Unearthed.

On opening a mound near Greensburg, Pa., the Curator of the Carnegie Museum of Pittsburgh, Dr. Holland, unearthed a skeleton between eight and nine feet tall. The mound was 100 feet long and more than twelve feet high. The most interesting feature in the recent excavation was the mummified torso of a human body at least 4,000 years old. The parts of the skeleton were shipped to the Carnegie Museum.

Did He Love the Wrong Girl? Why Did One Flee?

The Most Fascinating Story of the Year

FOR LOVE

By RUBY M. AYRES

Begins Soon in

The Washington Times

Men as Soda Drinkers

"Would you believe it?" asked the man behind the downtown soda fountain. "We have more men for customers than women."

"Yes, I know it wasn't so long ago a man thought he was effeminate to side up to the soda fountain and get a sandwich with it to complete his lunch. But may be the passing of the saloons had something to do with it. Anyway, they now outnumber the women two to one. What's their idea? Well, I'll tell you. They want to eat quick. In order to have time for a cigar and a walk, so they come up to the counter, down the sandwich and a malted, light up and are off for that little noon stroll."

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